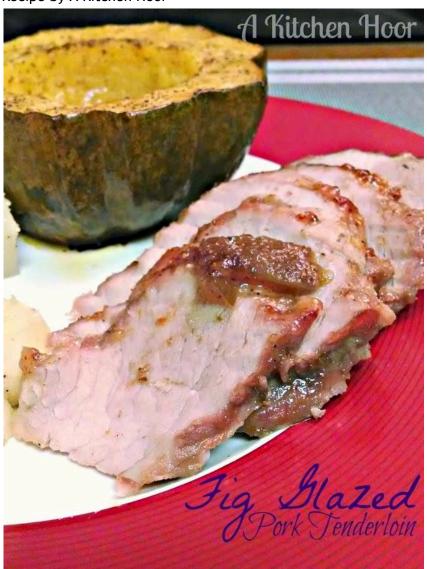
Fig Glazed Pork Tenderloin

Recipe by A Kitchen Hoor



Ingredients

- 1 pound pork tenderloin, trimmed
- 1/4 cup port wine fig sauce*
- 1/4 cup fig preserves
- 1 teaspoon rubbed sage
- salt and pepper to taste

Cooking Directions

- 1. Preheat oven to 400.
- 2. Trim the tenderloin of any silver skin or fat.
- 3. Combine the port wine fig sauce with the fig preserves. Generously baste both sides of the tenderloin with the fig mixture.
- 4. Bake at 400 for 40 minutes, stopping halfway to re-glaze the tenderloin.
- 5. Glaze the pork, turn over and glaze the other side. Bake an additional 20 to 30 minutes or until a thermometer inserted reaches 160.
- 6. Remove from heat and rest 5 minutes before slicing and serving.

^{*} If you don't have port wine fig sauce, then combine 1/8 cup of port wine (or a comparably sweet wine) with 1/3 cup fig preserves.